

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

PLATINUM MENU 100

FIRST COURSE

select 2

day boat scallop

truffled potato cake,
shiitake mushrooms,
citrus butter sauce

seafood trio

prawn, cocktail sauce; kumomoto
oyster, champagne mignonette;
mini tower of tuna, sesame tuille

crab cake

maryland blue lump crab,
stone-ground mustard,
watercress, tomato salad

SECOND COURSE

select 2

caesar salad

organic romaine, anchovy caesar
dressing, parmesan cheese crouton

or

mixed green salad

balsamic vinaigrette, heirloom cherry
tomato, cucumber

lobster bisque

sherry, crème fraîche

or

seasonal soup

THIRD COURSE

select 4

filet mignon

fresh asparagus, hollandaise, potatoes

usda prime ribeye steak

fresh asparagus, hollandaise, potatoes

seasonal fresh fish

ora king salmon

pan-seared, wild mushrooms, mashed
potatoes, parsnip, sautéed spinach,
beurre rouge

pasta primavera

handmade tagliatelle, chef's seasonal
vegetables, manchego, garlic, fine herbes

maine lobster tail

broiled, fresh asparagus, hollandaise,
potatoes

DESSERT

the bomb

bittersweet chocolate mousse, white
chocolate brownie, grand marnier,
dark chocolate shell, hazelnuts

fromage blanc cheesecake

goat cheese, vanilla, graham cracker
crust, wild honey

ADD-ONS

PASSED APPETIZERS priced by the dozen

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|------------------------------|----|
| brie + bacon jam toast | 30 |
| salmon gravlax | 36 |
| ahi poke | 42 |
| spicy meatballs | 36 |
| prosciutto-wrapped asparagus | 30 |

| | |
|---------------------|----|
| vegan melon balls | 30 |
| teriyaki bites | 36 |
| bruschetta | 30 |
| lollipop lamb chops | 78 |
| steak tartare | 42 |

DISPLAYED APPETIZERS priced by the dozen

| | |
|---------------------------|----|
| oysters on the half shell | 42 |
| prawn cocktail | 60 |

priced per person, minimum 12

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|-------------------|----|
| cheeseboard | 10 |
| charcuterie board | 10 |

Please inform your server of any allergies and or dietary restrictions.

While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens can occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens.